

VERMONT IS NOT DECADENT

Pseudo-Reformers Brought to Task by President Benton.

People of the Green Mountain State Declared to Be the Equals of Those of Other Commonwealths in Intelligence and Morals.

Vermonters are not degenerate in fact, they are just as good as other people, just as fit, just as intelligent, just as moral, and the future of the State is in the hands of the people. President Benton of the University of Vermont Thursday to 50 local business men and their guests at the weekly luncheon of the Burlington Merchants Association at the Hotel Vermont. Several local educators were among those present.

It was easily the largest body of representative men that has gathered at one of the popular series of luncheons. Nearly 70 were present the day that Max L. Powell entertained the business men, but at none of the luncheons held strictly under the auspices of the association has the attendance approached the figures of Thursday.

The luncheon was served at a single long table extending the full length of the pavilion; every inch of space was utilized, an extra table had to be set, and finally J. J. Kennedy of the hotel staff was obliged to give orders that no more arrivals could be accommodated. Secretary Harry L. Bingham of the association received many compliments upon the growing success of his efforts to increase the success of the luncheons.

An ideal day made the view of the city, lake and Adirondack mountains perfect, and Boston's orchestra furnished music of its well known quality, the various selections, including the "Blue Danube Waltz," played by special request, receiving hearty applause.

President Benton introduced Dr. Benton, who told the business men that when he first came to Vermont two years ago he heard much of pseudo-reformers talk of decadent conditions and of increasing illiteracy and immorality in Vermont.

"But even in remote towns," he declared, "I have found that moral and intellectual conditions compare favorably with those elsewhere in the country. At our worst we have no reputation like that of New York for murderous police, the State is not like Chicago, a refuge for criminals; there is no stretch of craft as in St. Louis; no exploitation of white slavery such as disgraces San Francisco; no state of affairs kindred to the illicit whiskey manufacture in Kentucky. Vermonters, however, should not be complacent, he continued, it is well that evils existing should be corrected, but their eradication should be made a domestic matter, not to be advertised abroad.

"There is no reason why Vermont should differ from other states in the rest of civilization," he said.

Remarking that by intensive farming the yield per acre can be increased fivefold, he struck a note of high hope, and declared:

"I have no doubt that Vermont can become one of the greatest manufacturing States of its size in the country, and this can be done without losing its attractiveness as a vacation resort."

It is proper, he commented, that roadways here be made as good as those anywhere, and that schools should be improved. Touching upon existing advantages, he said:

"You hear of schools without a man or a globe, and their inadequacy is room for improvement, but the worst conditions here can be duplicated somewhere in every State in the union."

"The people of Vermont and New England are inclined to disparage themselves. But New England conservatism is a myth. Vermont's reputation for abandonment of farms comes perhaps from close proximity to New Hampshire; poor schools do not exist here."

"Neither have I found conservatism among your business men. Not in the boom days of Kansas did I see more enthusiasm as among the business men of Vermont."

Already Vermont is first in granite production, he pointed out, and second only to Pennsylvania in stone production; farms are owned by their occupants, and the average size is 145 acres; while values are fast increasing.

"A merchant, to be a success, must be a good business man. A college administrator, to be a success, must be a good business man. There is a good business movement for improvement of business administration of colleges, but not yet are they as well managed as the business of merchants. We need to find the golden mean between the business and scholastic requirements."

Speaking of the business asset the city finds in the University of Vermont, he said that the annual budget of the university is a quarter of a million dollars, of the 550 students there last year, each spend here, on the average, \$10 a week—a total of over \$5,000 weekly. Then there are 100 paid men and women on the faculty. Three-quarters of a million is spent here annually.

The speaker urged appreciation of the fact that the university exists not only for the students on the hill, but for the entire State, and said that this will be more readily felt through the extension work to be inaugurated in the coming year under appropriation by the last Legislature.

In conclusion he suggested that the city and the university act together on a plan to build a convention hall to be used jointly for gatherings of a State and nation-wide character.

METHODISTS AT FRANKLIN.

Full Meeting of St. Albans Association September 15 and 16.

The full meeting of the St. Albans Methodist Association will be held in Franklin September 15 and 16. The program follows: Tuesday evening at 7:30, sermon by the Rev. Dr. George H. Siverson of Essex Junction. Wednesday morning at 9:45, devotional service, the Rev. G. W. Turner, 9:30, business, 9:45, the Rev. F. A. Lendrum, D. D., will speak on "Growing Sermons," followed by discussion and questions. At eleven o'clock there

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Beware the Signature of J. C. Atchafalaya

A SPIN OF BEAUTY IS A JOY FOREVER.

Dr. T. FELIX GOURAUD'S Oriental Cream

OR MAGICAL BEAUTIFIER



Removes Tan, Freckles, Pimples, Redness, Itchiness, and all skin blemishes. It is the most beautiful of all the skin preparations. As Dr. T. Felix Gouraud writes: "I have used it for years, and I can assure you that it is the best of all." It is sold by all druggists and department stores.

will be five-minute papers on "Sunday School," the Rev. A. H. Sturges; "Work for Men," F. W. Wallace; "Work for Boys," Carl Brown; "Church Attendance," the Rev. C. H. Davis; "Church Finance," G. H. Anderson. The general subject of these papers will be "New Methods of Doing the Old Work or Getting Out of the Ruts."

The afternoon service will begin at two o'clock with praise and prayer followed by the Rev. T. H. Crosey, 2:15, book review, "Doctrine of Inspiration," by Sandy the Rev. A. A. Mandigo. At three o'clock Miss Hattie G. Richard will speak on "The Epworth League, the Way Out," 3:30, an old-fashioned love feast and consecration service will be conducted by the Rev. Dr. Dukeshire.

DISTRUST OF THE U. S.

Our Course in Panama Not Forgotten to the Southward.

(From the Boston Herald.)

Mr. Dubois, our late minister to Colombia, returning to the United States at the close of his service, and Professor Blakelee of Clark University, returning from the tour of South America which he took with the representatives of our Boston chamber of commerce, have both been giving us at the same time rather startling reports of the sentiment toward the United States which they find prevailing in South America, largely as a result of the course by which we secured our foothold at Panama and our refusal to arbitrate our dispute with Colombia over the questions involved. "From the Caribbean to the Straits of Magellan," says Professor Blakelee, "there is fear that the United States plans in due season to conquer and annex all the remaining countries to the south of us."

Mr. Dubois' report is essentially the same. Both men agree in the judgment that unless this matter is righted in some way by the United States, it will be looked upon as a ruthless conqueror by the peoples of Latin America. Now comes Rev. Peter MacQueen back to Boston, also from a trip through South America, and in an informing and thoughtful report of his impressions he says: "The one offense these republics have against the United States is the Monroe doctrine. They say to the United States, 'You are strong enough to do without your protection, or we are not strong. If we are strong enough, your Monroe doctrine is an insult. If we are not strong enough, it is a menace for you are just waiting for a chance to gobble us up yourselves.'"

These three reports, all written entirely independent of each other, and all of the same tenor, should certainly make some of us sit up and take notice. Whether the feeling in South America is justified or not, and we think it exaggerated, its existence is something which does not bode good to this country; and our best statesmanship should address itself resolutely to its removal by doing whatever ought to be done. As concerns the Monroe doctrine, our first business is to ask ourselves whether we are in earnest in claiming that we will continue to assert and maintain it out of a sincere desire to protect South American liberties from the aggressions of European tyrannies, or whether in truth we are only using it as a specious plea by which to maintain for ourselves the largest possible monopoly of influence and authority in South America, and to keep away others who might in some way menace our own interests and safety.

The former consideration was the original ground of the Monroe doctrine and is the only legitimate excuse for its continuance. To whatever the degree the second consideration has become prominent or even with us, to just that extent the South American republics are warranted in accusing us of hypocrisy and suspecting us.

This issue has now got to be squarely and fairly met, with the truth clearly recognized and lived up to. The issue has probably never before been so distinctly and ably stated as by Professor Hiram Bingham in his recent article in the Atlantic Monthly upon "The Monroe Doctrine: an absolute shibboleth," which has been reprinted in the Congressional Record at the instance of William Kent of California, and is now expanded and issued in book form. Dr. Bingham is the professor of Latin-American history at Yale University, an archeologist of note, and a man widely acquainted with different races, whose great work in exploration has made him especially familiar with the peoples of South America and their point of view. There is probably no living American scholar better qualified by long study and experience to discuss this critical subject than Professor Bingham. His noteworthy work is making a profound impression, and whether or not in pronouncing it the last word on the subject, there is probably no other word which furnishes so good a starting point for the new and more searching study of the Monroe doctrine in its relation to present world politics which has now become imperative.

ADVERTISED LETTERS.

List of unclaimed letters in the Burlington postoffice for the week ending September 6, 1913.

WOMEN'S LIST.

Madam Joseph Bourgeois, Mrs. Elizabeth Baker, Mrs. M. M. Bates, Mrs. William H. Clark, Mrs. Mildred Chalkley, Miss E. Crook, Miss R. A. Cooke, Mrs. W. M. S. Doughty, Miss Elizabeth Emery, Mrs. W. G. Fountain, Mrs. Josephine Hall, Miss Mary Lamb, Mrs. Emily Jarvis, Mrs. Louise Leary, Mrs. M. B. Lord, Mrs. Miller, Mrs. Gertrude Matthews, Helen Ranker, Mrs. Lois Thompson.

MEN'S LIST.

William Allard, A. F. Brown, Sam Broomfield, G. C. Bean, Carl H. Clapp, J. C. Cobb, Frank Collins (2), Little Cain, Patrick Fox, George Holbert, A. Krenner, Joseph Luchel, Michael Milasakis, C. W. McNeill, Mr. Pell, R. C. Perkins, A. Sawyer, P. C. Watt.

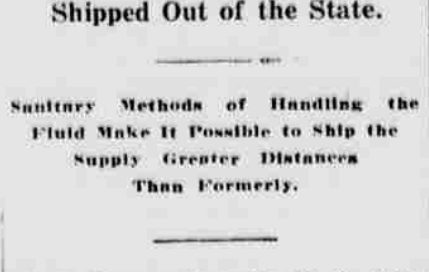
VINGOSKI LIST.

Mrs. Elsie Barlow, Miss Mabel Blanchette, Mrs. Nina H. Brown, Mrs. Estelle Dawson, Michael E. E. Brown, Louis G. G. Brown, Pierre G. G. Brown, Arthur Monckton, N. L. Miller, Marie Louise Perre, Alexander Phelphost, Bernhard Scheldel, Louis Shoupette, Frank Vieu, Jan W. W. W. W.

VERMONT MILK FOR BIG CITIES

Steady Increase in Amount Shipped Out of the State.

Sanitary Methods of Handling the Fluid Make It Possible to Ship the Supply Greater Distances Than Formerly.



State Creamery Inspector W. E. Ayres has completed the first tour of the State under the provisions of the new law, and already has gained information of great importance to the farmers and butter makers of Vermont. Since he started out, June 1, he has visited 200 butter and cheese factories and milk shipping stations. Next week he will leave for his second semi-annual trip, and during the winter he will assist at the instruction in the farmers' courses at the University of Vermont.

It has been found by Mr. Ayres and State Commissioner of Agriculture E. S. Brigham that there is a variation in the average price paid per pound of butter fat for cream during a year amounting to 10 cents between the lowest and highest figures. In other words, where cream is handled by farmers in approved sanitary manner, and where the manufacture of butter is carried on with suitable machinery in the hands of men understanding butter making thoroughly, it is possible to get 25 cents for cream of only average richness in fat, instead of 25 cents, the price prevailing in some places. The results of this discovery, if applied, are likely to be of very wide interest and value to farmers.

The investigation shows further that there is a variation in the average price of milk in the proportionate amount of raw milk that is being shipped out of Vermont into the cities. Whether the proportion has reached the dimensions of one-third of the total output of milk Mr. Ayres was unable to say, not having at hand the figures from which to make an exact estimate. At any rate, the total output is not increasing anywhere near as rapidly as are the shipments to other States.

City jobbers are extending their sources of milk supply farther and farther into the country districts, and the river of Vermont milk is pouring southward into Boston and New York in an ever increasing stream. Not only is Vermont milk sought, the demands of the multiplying populations of the great cities have made it necessary for milk dealers and butter makers to drain the dairies of eastern and northern New York State and to go even into Canada, as far as the St. Lawrence river.

There is a butter factory at Albany which runs day and night, by day it turns into butter the shipments of cream received in the morning from Vermont points; by night it handles the cream received from northern New York and Canadian farms; at no time in the 24 hours does it cease to operate.

What will be the final outcome of the increasing shipments of milk and cream to the cities cannot be foretold. Will it result in ultimate monopolies? Will it lead to the elimination of the small creamery and butter factory in rural districts?

One result of the shipment of milk from far country places to the cities now has already become apparent, and it has proved a beneficial one. It has raised the standard of milk production the country over, and has done away with many of the slothful methods of handling milk that were in vogue 20 or 30 years ago.

That result has come about in this fashion. So far as the cities now have to go for their milk supply that several days must elapse between the drawing of the milk and its final delivery to the consumer. For example, this morning's milk and tonight's milk will be taken tomorrow morning to a shipping station, from there it is picked up by a milk train, tomorrow night it is in New York, for delivery the morning of the third day; the consumer who buys the milk will demand that it be in such condition when he receives it that it will remain sweet a day or two more.

Mr. Ayres emphasizes one point in the handling of milk as of vital importance: that is the washing of the separator, a very simple thing, the slime that forms in a perfect breeding place for bacteria, and no matter how sweet the milk put into an unwashed separator, or one that is washed but once a day, it will be impossible to keep the outgoing cream sweet for any length of time.

DWINDLING MEAT SUPPLY.

Drought in West and the Other Causes at Work.

(From the New York Journal of Commerce.)

One effect of the prolonged drought in a section of the West largely devoted to cattle and sheep raising is the selling off of much of the young stock and hastening it to the eastern markets. This is not due simply to the shrinking of the forage and the prospect of a scanty crop of corn for later feeding, but quite as much to the shortage of water for drinking. The result is said to be that many cattle and sheep are sold to be fed for the slaughter and in other districts. While this may more than keep up the meat supply while the process is going on, it will result in shortening the future supply. This shortage is not merely the temporary effect of one dry season. The process has been going on for some years past, and the cause is permanent.

According to the latest government statistics, the number of beef cattle in the United States diminished in the six years from the beginning of 1907 from 35,000,000 to 30,000,000. Sheep declined in the same period from 32,000,000 to 25,000,000, horses increased in number from 5,700,000 to 6,100,000. In the meantime there has been an increase in the population of the country calculated at about 10,000,000. The decrease in the native meat supply is similarly indicated in the records of the shipment of livestock by railroads to the principal markets for slaughter.

This may sufficiently explain the advance in the price of meat, especially of beef and mutton, in recent years. The supply has diminished while the demand has increased. Among the numerous causes has been the curtailment of the great ranges of the West by the taking of government land for settlement and cultivation in farms and the inclosure of other areas to exclude free pasturage. At the same time there has been an advance in the price of hay and corn, and this has cost more to make beef and mutton.

APPRECIATED IN FRANCE.

The Le Republic building, situated on the waterfront of the Seine, Paris, France, was recently visited by our Compo-rubber roofing. Samples free. Strong Hardware Co., Burlington, Vt.

FACULTY CHANGES.

New Faces in Lecture Rooms at the University of Vermont.

The new year at the University of Vermont will begin on Wednesday, September 25, and there is the usual good omen for a large entering class. The first faculty meeting will be held on Saturday the 28th.

The following changes in the faculty are announced: Professor George H. Grant comes to the chair of geology from Ohio Wesleyan. He takes A. W. T. Leitch's place.

Professor Floyd H. Jenks assumes the new chair of agricultural education, resigning as agricultural specialist in the Bureau of Education.

Prof. William H. Freeman returns to the University of Vermont to take the chair of English.

The Rev. Stephen A. Barnes enters the faculty as assistant professor in mathematics and is also to have charge of religious work in the Y. M. C. A. Dr. A. B. Willis, B. Robinson, in mathematics.

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DOMESTIC SCIENCE

Cooking and Serving Conducted by Edith Mason.

SUNDAY MENU.

BREAKFAST: Warm Milk, Raisins, Cereal, Baked Apples, Coffee.

DINNER: Roast Veal, Sweet Potatoes, Cucumber, Mashed Potatoes, Squash, Creamed Onions, French Gelatine.

LUNCH: Cup Cakes, Sandwiches, Ice Cream.

MONDAY MENU: Breakfast: Sliced Peaches, Corn Oysters, Potato Chips, Coffee.

LUNCH: Veal Salad, Crackers and Cottage Cheese, Cocoa.

DINNER: Cold Roast Veal, Green Corn, Baked Potatoes, Pudding, Flanned Cakes.

Mix two-thirds cupful flour, one-third cupful granulated cornmeal, and one teaspoonful salt, add two-thirds cupful milk when lukewarm add one yeast-cake, and as soon as dissolved add dry ingredients. Mix well, thoroughly mixed, cover, and let rise. When well risen add 3-4 tablespoon of melted butter and one egg, yolk and white beaten separately. Let rise 15 minutes. Cook slowly in buttered muffin-rings on a hot, well-greased griddle. When well risen and browned on one side, turn and brown on other side.

CHOCOLATE ICE CREAM: Four ounces of chocolate, yolks of four eggs, six ounces of sugar, one pint whipped cream, one pint of milk, two tablespoonfuls vanilla.

Dissolve the chocolate in a little water and add to the boiling milk. Take off and pour over the eggs and sugar which have been beaten to a thick cream; add the vanilla and set to cool. Then add the whipped cream and freeze in the usual way.

ORANGE PUDDING: Five oranges, one cup sugar, one tablespoonful cornstarch, three eggs, one pint milk.

Peel and cut five sweet, juicy oranges into small pieces, taking out all seeds. Pour over them one-half cup sugar. Let a pint of milk get boiling hot in a double boiler. Add the yolks of three eggs well beaten, with one tablespoonful of cornstarch, make smooth with a fork, add milk, stir all the time, and when thickened add one-half cup of sugar, and when cooled pour over the fruit.

Beat whites to a thick froth, adding a teaspoonful of fine sugar, and spread over the top smoothly or dropping it from the spoon. Eat cold.

Miss Hannah Joy Pearce.

BREAD CAKE: Two cups of bread dough, one cup sugar (brown), one-half cup butter, one egg, spice to taste, a little soda, fruit if desired.

Mrs. J. EDWARD ALLEN.

SIMPLE ICING: Beat the whites of three eggs to a stiff froth, and whip into them a pound of ordinary granulated sugar. Pour the mixture into the upper section of your double boiler, and set over to cook. Let it remain, stirring constantly, until so hot that you cannot safely bear to dip the tip of your little finger into it, and apply immediately to the cake. Simple as this, it is never fails for me.

Mrs. H. W.

GINGER PUFFS: One-half cup lard and butter mixed, one cup of sugar, one egg, one cup molasses, three-fourths cup cold water, one teaspoonful soda, pinch of salt, two teaspoons ground ginger, four cups flour.

Beat the butter and sugar to a cream, add the egg, then the molasses and water. Sift together the flour, salt, ginger and soda. Add to the other ingredients and mix well. Drop in spoonfuls a little distance apart on a greased baking tin and bake at once in a moderately hot oven.

FROZEN PEACHES WITH ICE CREAM: Large firm peaches should be chosen for this. Peel carefully and cut each in half. Pack in an ice cave or freezer for two or three hours, until soft frozen or flaccid. Have ready rounds of sponge or angel cake. Lay one of the peach halves on each of these, surround the cake with ice cream or whipped cream, and put a large spoonful of ice cream in the place left vacant by the stone.

VEAL OR CHICKEN SALAD: One small can chicken, or an equal amount of veal, one-fourth cup English walnut meats, two sticks of celery, Chop all together. Mix with mayonnaise dressing and serve on lettuce leaf. Will serve four people.

SPICE CAKE: Two cups granulated sugar, one cup sweet milk, one-half cup lard, three eggs, two cups corn of flour, before adding two teaspoonfuls cinnamon, one teaspoonful cloves, one teaspoonful ground nutmeg, one heaping teaspoon of baking powder.

Take out the white of one egg for your lining; put your lard, sugar, eggs and spices and a pinch of salt all together, and whip it till it is a white foam and stir in the milk. Lastly the flour and baking powder sifted three times. Make in three layers and bake in a good oven for the full half hour.

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DEATH OF C. B. WETHERBY.

Succumbs to Apoplexy before Medical Aid Can Reach Him.

Charles Bailey Wetherby died suddenly of apoplexy in his room at 1030 Van Ness House Sunday evening at 10:30 o'clock. Just after he had retired for the night. He had been in his usual health and the attack came with a warning of but a few minutes, his death occurring before a physician could reach him, although Drs. Oliver N. Eastman and Clifford A. Pense were hastily summoned to his bedside.

Mr. Wetherby was 61 years of age, and was widely known both in this city and vicinity and in Los Angeles, Cal., where he spent several winters. He is survived by Mrs. Wetherby and a brother, Henry Luther Wetherby, of this city.

He was born in Jeffersonville July 13, 1852, the son of J. W. and Pauline Wetherby. He received his education in the public school and in 1869 at the age of 17, he entered the general mercantile business in Jeffersonville with J. L. Page as a member of the firm of Wetherby & Page. In this business he continued 26 years, until 1885, when he retired and went to Los Angeles for the winter. At one time he conducted a lumber and tin industry in Indiana.

In recent years he had been associated with W. A. Ballard in the loan business, and he was a director of the Morrisville Savings Bank & Trust company since it was founded.

He married Hattie Brink in this city November 17, 1880, and to them a daughter, Catherine, was born in 1882. She died September 5, 1899, just before reaching her 17th birthday.

In 1897 Mr. Wetherby built the house at 24 South Union street, which was occupied by Mr. and Mrs. Wetherby the following year. There they spent their summers, except the past two, during which they had rooms at the Van Ness House. Eight winters were spent in Los Angeles and five in Florida. They came to Burlington for this season May 1.

Mr. Wetherby was an odd Fellow and a member of the Ethian Allen club.

Polio Kidney Pills cure obstinate cases of kidney and bladder trouble, rheumatism and lameness, because they remove the cause. You can not take this honest curative medicine into your system without getting the right results. Try them. J. W. G. Sullivan—Adv.

POSTPONED ONE WEEK.

Jury Cases in County Court to Be Taken Up September 16.

The jury cases on the calendar of Chittenden county court were postponed Saturday at a hearing before Judge Zed S. Stanton, who is to preside at the term, and September 16 has been set as the date for taking up the cases, which are therefore postponed one week. They were to have been taken up Tuesday, but as a result of a general petition of members of the Chittenden county bar.

The roll of the struck jury for the Sherman will case was announced Saturday. The jurors picked are as follows: E. K. Davis of Bolton, C. N. Mole, E. A. Woodbury, H. C. Humphrey and H. A. Totten of this city, William N. Frost, J. J. Quinlan and Stanton Williams of Charlotte, J. E. Wolcott of Chittenden, W. W. Smith and George H. Reed of Essex, H. D. Weller and E. H. D. Duxton of F. S. Ransom of Jericho, Frank F. Blake of Milton, Frank L. Andrews, William Patch and Henry Rowley of Shubert, H. H. Wheeler of South Burlington, G. W. Leitch of Underhill, H. C. Brown and L. A. Bates of Westford. The Vermont statutes provide that a list of 40 "judicious citizens" of the various towns in the county shall be prepared from this the plaintiff or his attorneys shall strike one name, then the defendant shall strike one; and so on, until 21 names remain. A trial with a struck jury is conducted under the same laws and procedure as for a regular jury.